

COMPLIMENTARY | FALL 2017

# LA JOLLA

ABOUT TOWN



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# FESTIVE DINING

Chefs bring a taste of their own traditions to holiday menus, and give tips to help you dine deliciously in this festive season.

BY WENDY LEMLIN | PHOTOS BY NOUSHIN NOURIZADEH

If “reservations” are your favorite thing to make for holiday meals, you probably find yourself dining out often October through December — and, really, between company parties, get-togethers with friends, charity events and entertaining out-of-town guests, who doesn’t? But what about your favorite chefs who prepare those meals, most of whom work every major holiday? What makes the season special for them, and what tips they would give to diners?



## THE MARINE ROOM

For starters, many bring a nostalgic taste of their own family traditions to their restaurants’ holiday menus. The Marine Room Executive Chef Bernard Guillas always includes an authentic French *Buche de Noël* (Yule Log) on his dessert menu. “Growing up in Brittany, I used to help my Uncle Gilbert prepare that amazing annual treat for our family, starting when I was just five years old,” he remembers. “We would bake and decorate two—one hazelnut, the other chocolate—and enjoy the first on Christmas Eve at a late supper after midnight mass, the other at our Christmas Day lunch, which lasted all afternoon. This is one of my most poignant holiday memories.”



## NINE-TEN

Originally hailing from Jamaica, Executive Chef Jason Knibb of NINE-TEN Restaurant & Bar advocates adopting an “island-like, stress-free, easy-going spirit” when planning holiday dinners. “It’s all about gathering with friends and family in a festive celebration. Dining at a restaurant takes away a lot of the stress so that everyone can

just spend time enjoying each other’s company and no one has to clean up! In recent years, we’ve seen more multi-generational families come to the restaurant together, sitting around large tables, sharing stories and reminiscing. For these times, I focus on bringing back classic, nostalgic dishes with a modern take.”